

Amendments to the Claims:

Please amend claims 1 and 5; and please cancel claims 2-4 without prejudice to continued prosecution. The claims and their status are shown below.

1. (Currently Amended) A multipurpose dry mix (A) for use in a spread, and/or a filling of baked, fried, uncooked savoury and/or sweet tasting products,

a) having a freeze-thaw stability of at least 98%, wherein said freeze thaw stability is defined as  $(100\% - ((100 \times \text{the total amount of separated water in ml}) / (\text{total weight (in grams) of mixture (B)})))$ , wherein said mixture (B) has a dry substance content of 64% and consists of said dry mix (A) and water, wherein said total amount of separated water is collected after performing a procedure wherein said mixture (B) is subjected to freezing at -18°C for 24 hours followed by thawing for 8 hours at ambient temperature and collecting the separated water, and repeating twice more said procedure, and

b) having a baking stability of 100%, wherein said baking stability is defined by baking, in alumina cup at 180°C for 1 hour, a mixture (C) having a dry substance content of 79% and consisting of said dry mix (A) and water to obtain a baked mixture (C), and wherein said baking stability of 100% corresponds to non-leaking of a mixture (C) and/or baked mixture (C) out the alumina cup, and

c) having a stable viscosity under alkaline, acidic and neutral pH conditions when measuring a mixture (D) having a dry substance content of 31% and consists of said dry mix (A) in demineralised water or buffer having Brabender viscometry between 50°C and 95°C with a heating rate of 1.5°C/min,

wherein said dry mix comprises 15-28% w/w fat, 10-20% w/w proteins, and 25-65% w/w carbohydrates, wherein said proteins are vital wheat gluten and/or vital wheat gluten developed in non-aqueous media.

2-4. (Canceled)

5. (Currently Amended) The dry mix according to claim 1 [[3]] wherein said carbohydrates are selected from the group consisting of starch, flour, fibers, starch hydrolysates, hydrogenated starch hydrolysates, emulsifying starches, disaccharides, monosaccharides, polyols and mixtures thereof.

6. (Previously presented) The dry mix according to claim 5 wherein the emulsifying starch is starch n-octenyl succinate.

7. (Previously presented) The dry mix according to claim 1 wherein said dry mix comprises:

- a) 10-25% w/w gluten;
- b) 20-45% w/w starch hydrolysates;
- c) 5-15% w/w flour;
- d) 1-10 % w/w starch n-octenyl succinate, and
- e) 15-28% w/w fat.

8. (Previously presented) The dry mix according to claim 7 wherein said dry mix comprises:

- a) 12-25% w/w gluten;
- b) 22-40% w/w starch hydrolysates;
- c) 7-12% w/w flour;
- d) 2-8% w/w starch n-octenyl succinate; and
- e) 17-25% w/w fat.

9. (Previously Presented) A completed mix comprising

a) a dry mix according to claim 1, and  
b) a liquid selected from the group consisting of water, savoury sauce, sweet sauce, dressing, fruit puree, vegetable puree, dairy-based liquids and mixtures thereof.

10. (Previously presented) A food composition wherein said food composition comprises:

a) meat, fish, poultry, seafood, rice, potato, dairy products, fruits and/or vegetables, and either  
b) a dry mix according to claim 1, or  
c) a completed mix according to claim 9.

11. (Previously presented) A food product selected from the group consisting of snacks, pies, pizza-like products, savoury filled products, sweet bakery products, wherein said food product is comprising a layer on, under and/or around the completed mix according to claim 9.

12. (Previously presented) A food product according to claim 11 wherein said layer is pastry, crumble, bread, biscuits, sponge, cake batter, bread-crumbs, potato slices and/or potato mash.

13. (Previously presented) A spread wherein said spread comprises a completed mix according to claim 9.

14-15. (Canceled)

16. (Previously Presented) The dry mix according to claim 1, wherein said dry mix has a freeze-thaw stability of at least 98.5%.

17. (Previously Presented) The dry mix according to claim 1, wherein said dry mix has a freeze-thaw stability of at least 99.0%.

18. (Previously presented) The dry mix according to claim 6 wherein the starch n-octenyl succinate is stabilized starch n-octenyl succinate.

19. (Previously presented) A spread or filling in baked, fried, or uncooked savoury and/or sweet tasting products comprising a dry mix comprising 10-20% w/w proteins, 25-65% w/w carbohydrates, and 15-28% w/w fat.

20. (Previously presented) A spread or filling in baked, fried, or uncooked savoury and/or sweet tasting products comprising a dry mix comprising 10-20% w/w gluten; 20-45% w/w starch hydrolysates; 5-15% w/w flour, 1-10% w/w starch n-octenyl succinate, and 15-28% w/w fat.